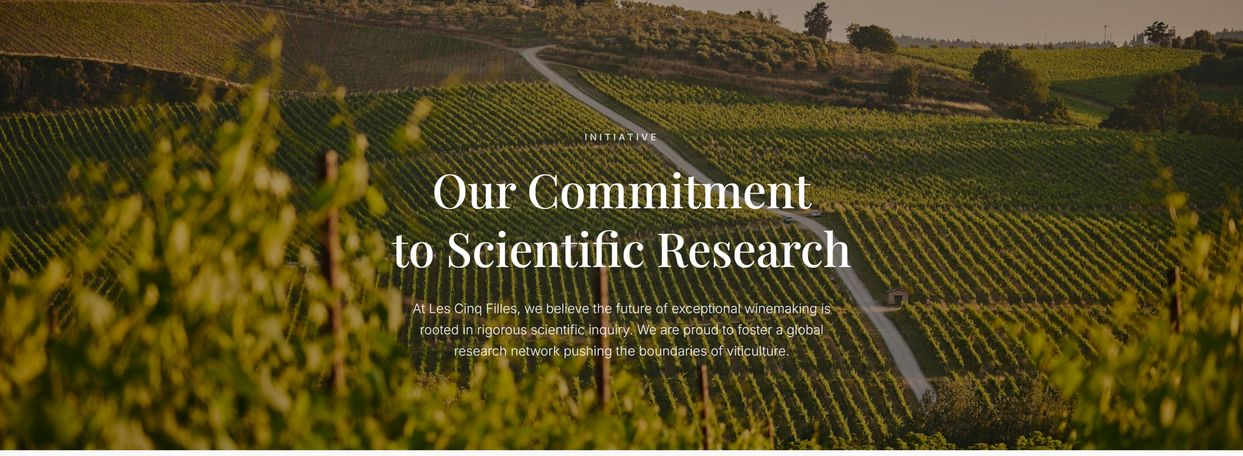

INITIATIVE

Our Commitment to Scientific Research

At Les Cinq Filles, we believe the future of exceptional winemaking is rooted in rigorous scientific inquiry. We are proud to foster a global research network pushing the boundaries of viticulture.

Bridging Tradition & Innovation

Our ongoing research initiative brings together brilliant minds from esteemed universities around the globe. Guided by the rigorous principles of the scientific method, we are committed to forming precise hypotheses, systematically collecting data, conducting meticulous experiments and observations, analyzing results, and drawing empirical conclusions. By investing in dedicated studies, we aim to understand the intricate variables of terroir, climate, and sensory perception—ensuring that every bottle is a testament not only to nature's art, but to profound scientific understanding.

THE NETWORK

Global Research Partners

Collaborating with leading institutions to elevate the science of enology and viticulture.

UNITED KINGDOM

University of Surrey

Professor Monique Raats — VIEW PROFILE

Dr Heber Rodrigues — VIEW PROFILE

SWITZERLAND

Haute Ecole de Gestion de Geneve

Professor Nicolas Depetris-Chauvin — VIEW PROFILE

AUSTRALIA

University of Melbourne

Dr Allison Creed — VIEW PROFILE

FRANCE

IFV – Sicarex Beaujolais

Dr Carole Honore-Chedozeau — VIEW PROFILE

FRANCE

Champagne Les Cinq Filles

Oenologist Yvonne Seier Christensen — VIEW PROFILE

SPAIN

Universidad de La Rioja

Professor Purificacion Fernandez-Zurbano

SPAIN

ICVV, La Rioja

Dr Maria Pilar Saenz-Navajas

PUBLICATIONS

Published Research

Bite ‣ Sip ‣ Swallow ‣ Repeat" — recent scientific advances and innovations in wine and food pairing

- Early research aimed to define universal principles for the 'ideal' pairing.
- Over time, the search for an 'ideal' pairing was replaced by context-specific suitability.
- Successful pairings create memorable emotional experiences, not just sensory harmony.
- Recent studies show successful pairings are deeply cultural, not universal.
- Pairing local food and wine is a key trend for sustainability and authenticity.

https://www.sciencedirect.com/science/article/abs/pii/S2214799326000123

Wine and Conversation: Tracing innovation in wine metaphors

- This opinion-driven review examines how conceptual metaphors shape the language of wine.
- We focused our review on key wine descriptors: balance, bouquet, body, elegance, and minerality.
- We explore how wine metaphors evolve amid climate change and market pressures.

https://www.sciencedirect.com/science/article/abs/pii/S221479932500092X

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